



M E N U

CHERRY STREET, TULSA OKLAHOMA

Boxty on the griddle,
Boxty in the pan,
If you can't make boxty,
You'll **never** get your man.

Boxty is a traditional Irish dish, common to rural Ireland, consisting of a grilled potato pancake stuffed with your choice of homemade fillings.

The Kilmacow. Seared beef slow-cooked with Portobello mushrooms and herbs, topped with Irish whiskey sauce. \$11.99

The Cornyeal. Tender corned beef, carrots and steamed cabbage topped with English mustard cream sauce. \$11.99

The Craigue. Crab, jumbo shrimp and cold water lobster sautéed in garlic and white wine, topped with creamy O'Fredo sauce. \$17.99

The Vinesgrove. The all vegetable boxty! Sautéed carrots, red onion, zucchini, Portobello mushrooms and red peppers with garlic and shallots in white wine, topped with Irish cheddar sauce. \$9.99

The Chatsworth. Tender, slow-cooked chicken breast sautéed with fresh garlic, shallots, mushrooms and red peppers in white wine, topped with white wine sauce. \$11.99

The Mooncoin. Delicious flaked salmon filet, tomato hearts and creamed leeks, topped with a buttery lemon dill sauce. \$13.99

The Breakfast. An omelet of rashers, bangers and Irish cheddar inside a boxty topped with hollandaise sauce. \$10.99



**May your glass be
ever full. May the roof
over your head be always
strong. And may you be in
heaven half an hour before
the devil knows your dead.**

- Irish Toast



Add a sourdough bread bowl to any soup for \$1.99

Kilkenny’s Potato Soup. The house favorite! A creamy blend of potatoes, leeks, onions and carrots. *Cup: \$2.99 Bowl: \$3.99*

Lobster & Sweet Corn Chowder. Fresh sweet corn, carrots, onions and celery, potatoes and delicious lobster in creamy chowder. *Cup: \$4.99 Bowl: \$5.99*

Traditional Irish Stew. Generous chunks of seared beef cooked slowly with fresh herbs, carrots, onions and potatoes in a rich, hearty broth. *Cup: \$4.99 Bowl: \$5.99*

Charleston Clam Chowder. A classic blend of potatoes, onions and fresh water clams in creamy chowder. *Cup: \$3.49 Bowl: \$4.49*

Kilkenny’s House Salad. A combination of fresh, crisp iceberg lettuce, mixed leaf and baby field greens. Topped with Roma tomatoes, red onion rings and croutons. *\$3.49*

St. Stephen’s Greens. A larger version of our house salad with your choice of grilled chicken breast, fried or buffaloed chicken tenders *\$10.99 With grilled salmon or shrimp \$12.99*

Cooley Caesar. Crisp Romaine lettuce tossed with fresh grated Parmesan cheese, croutons and tangy Caesar dressing. *\$6.99 Served with your choice of grilled chicken breast, fried or buffaloed chicken tenders \$10.99, grilled salmon or shrimp \$12.99*

Chicken Cobb Salad. Crisp lettuce, bacon, avocados, black olives, tomatoes, eggs, onions, red peppers, cheddar cheese and your choice of grilled chicken breast, fried or buffaloed chicken tenders. *\$10.99*

St. Canice Spinach Salad. Crisp fancy spinach topped with red onion rings, eggs and croutons. *\$8.99 Served with your choice of grilled chicken breast, fried or buffaloed chicken tenders \$12.99 With grilled salmon or grilled shrimp \$14.99*

Balsamic Vinaigrette, Raspberry Vinaigrette, Cashel Blue Cheese, Honey Mustard, Ranch, Thousand Island, Italian, Fat Free Ranch and Oil & Vinegar.

PASTAS

Fettuccine O’Fredo. Try Fettuccine pasta with our homemade creamy O’Fredo sauce, with your choice of toppings. *\$13.99*

Spinach Tortellini. Half moon shaped spinach pasta filled with a creamy blend of cheeses, “ravioli style” topped with Parmesan. *\$10.99*

Primavera Pasta Platter. Fresh steamed broccoli, cauliflower, zucchini and yellow squash with red peppers, served with fettuccine. *\$8.99*

*Add grilled or blackened chicken breast. \$4.00. With Paneed chicken breast \$5.00.
With Salmon grilled or blackened \$8.00. With Jumbo shrimp grilled or blackened \$5.99.
With chicken and mushrooms \$4.00.*

Lorrha Lobster Pasta. A steaming bowl or rotini pasta topped with a generous portion of cold water lobster and delicious cream sauce. *\$16.99*

WELCOME TO

KILKENNY'S

Irish Pub



APPETIZERS

Freshford Reuben Rolls. Tender corned beef and tangy sauerkraut rolled in pastry and baked golden. Served with English mustard cream sauce. \$9.99

Ballyragget Brie in Pastry. Creamy Brie baked in a flaky puff pastry topped with almonds and honey, served with green apples and red grapes. \$9.99

Kells Shrimp. Jumbo peel and eat shrimp served on a bed of ice with our homemade cocktail sauce and horseradish. *Six* - \$7.99 *Twelve* - \$11.99

River Nore Steamed Shrimp. Twelve jumbo shrimp steamed in herbs, celery and white wine served with cocktail sauce. \$12.99

***Galway Oysters.** Fresh, plump gulf oysters served on the half shell with our homemade cocktail sauce and horseradish. *Six* - \$6.99 *Twelve* - \$10.99

Oysters Graiguenamanagh (Oyster G). Six gulf oysters cooked on the half shell and topped with a creamy shrimp, mushroom and Irish bacon sauce. \$10.99

Oysters Shamrockafeller. Fresh spinach, bacon, parmesan, Pernod, bread crumbs and fresh oysters baked on the half shell. \$10.99

River Barrow Smoked Salmon. Lightly smoked Nova Scotia Salmon sliced thin and served with brown bread crustini, capers, diced red onions, herbed cream cheese and a fresh berry sauce. \$11.99

St. Mullins Mussels. A heaping crock of wine and herb steamed mussels served with lemons and brown bread. \$10.99

Dingle Bay Crab Cakes. Two crispy crab cakes made with Blue Crab meat and fresh diced vegetables served with spicy curry sauce. \$10.99

Thomastown Tenders. Five crispy battered chicken tenders, fried golden and served with chips. *Choose Buffalo style or Guinness BBQ dipping sauce.* \$6.99

Chicken Boxty Quesadilla. A crisp golden potato pancake stuffed with tender chicken breast, mushrooms, bell peppers and Irish Cheddar, served with sour cream. \$10.99

Piltown Portobello Cap. A grilled Portobello mushroom cap topped with brown bread oyster stuffing and Parmesan cheese. Served on English mustard cream sauce. \$6.99

Tullamore Dew Cheese Torte. A layered series of cream cheese, pesto, toasted almonds and sun-dried tomatoes. Served with brown bread crustini. \$7.99

Callan Cheddar Dip and Chips. Crispy fried potato wedges served with a crock of hot Irish cheddar cheese dip. \$4.99 *Try chips with our curry sauce add* \$.99

Shamrock Spuds. Crispy fried baby potato skins topped and baked with Irish Cheddar and bacon. Served with sour cream. \$7.49 *With blackened chicken* \$11.49

Scotch Eggs. Two hard boiled eggs wrapped in breakfast sausage and bread crumbs, and then fried to a golden brown. Served with honey mustard dressing. \$5.99

**Caution: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

IRISH FAVORITES

Jenkinson Cottage Pie. A casserole of tender beef tips, peas and carrots slow-cooked in a hearty beef sauce. Topped with mashed potatoes and baked golden brown. Served with fresh sauteed vegetables. \$9.99

Classic Corned Beef and Cabbage. An Irish favorite! Enjoy our house-cooked corned beef slow roasted with potatoes, carrots and steamed cabbage. \$11.99

King’s River Fish and Chips. Tempura beer-battered Icelandic Cod, fried golden brown and served with crisp potato wedges and tangy homemade tartar sauce. \$11.99

Kilkenny’s Traditional Irish Breakfast. Served all day long. This plate includes two eggs any style, two bangers (Irish sausages), rashers (Irish bacon), a grilled tomato, mushrooms, black pudding and Irish soda bread. \$9.99

Dublin Coddle. An intensely satisfying meal of rustic cut carrots, onions and potatoes surrounded by Irish bacon (rashers) and Irish pork sausages (bangers). \$10.99

Bangers and Mash. An Irish tradition. Four Irish sausages (bangers) served with a generous portion of champ and fresh sautéed vegetables. \$9.99

GRILLED ENTREES

All entrees served with fresh sauteed vegetables and your choice of one side item.

Rock of Cashel Ribeye. Mouthwatering, hand cut 16 oz. ribeye, perfectly marbled and cooked to temperature, either blackened or grilled, topped with onion rings. \$17.99 *Add Blue Cheese Crumbles* \$2.00

Powerstown Pork Chop. A two inch thick, 12 oz. pork rib chop, butterflied and grilled or blackened per order. Served with apple cider and mushroom cream sauce. \$17.99

Tullamaine Tenderloin. An 8 oz. center cut filet of beef, grilled or blackened to order. Served with Irish whiskey mushroom sauce. \$19.99

Irish Sirloin. A 10 oz. marinated sirloin grilled or blackened to order. Served with Irish whiskey mushroom sauce. \$15.99

Guinness BBQ Baby Back Ribs. Tender, fall-off-the-bone baby back ribs smothered in Guinness BBQ sauce. \$16.99

Longford Lamb Chops. Three beautifully French cut chops grilled to perfection, served with mint jelly. \$16.99

Ballybunion Beef Tenderloin Kebabs. Generous chunks of filet skewered and grilled with squash, onions and peppers. Served on rice pilaf. \$14.99

Add a skewer of Jumbo grilled or blackened shrimp. \$6.99

CHICKEN ENTREES

All entrees served with fresh sauteed vegetables and your choice of one side item.

Kylemore Abbey. Juicy paneed chicken breast topped with a generous portion of cold-water lobster, jumbo shrimp and fresh crabmeat in a creamy O’Fredo sauce. \$19.99

Coolgrange Grilled Chicken Breast. Two plump chicken breasts grilled, served on rice pilaf with your choice of sauce. Orange marmalade, Irish whiskey mushroom or stone fruit salsa. \$12.99

Irish Travelers Chicken Cordon Bleu. A double chicken breast, seasoned and layered with Swiss cheese and Black Forest ham, rolled tight, coated in bread crumbs and baked golden. \$15.99 *Add O’Fredo sauce* \$2.99

Friar Clyn Chicken Pot Pie. A creamy marriage of chicken, mushrooms, onions, peppers and peas inside a flakey, golden crust. \$12.99

Kilkenny's

Irish Pub

The Story of Kilkenny

Kilkenny is derived from the Gaelic 'Cill Chainnigh', meaning the "Church of Canice". In the sixth century a learned monk named St. Canice founded a monastery near Aghaboe.

In the thirteenth century a stone castle was built at Aghaboe and became known as Kilkenny Castle.

By the late fourteenth century, Kilkenny Castle was the main seat of the Butlers, the Earls and Dukes of Ormonde, who played a large part throughout Irish history.

DESSERTS

Try any of our incredible desserts with vanilla ice cream for \$.99
Cobbler O’The Day. Served piping hot with Ballymaloe biscuits. \$3.99

Irish Balloons. Fried pastry balls dusted with powdered sugar and served with sweet Irish whiskey butter sauce. \$3.49

Guinness Chocolate Cake. A dense chocolate cake topped with Guinness Stout chocolate sauce and Baileys Irish whipping cream. \$5.99

Irish Creme Brulee. A rich custard made with Bailey’s Irish Cream, topped with hard cracked caramel. \$4.99

Stuffed Baked Apple. A tart Granny Smith apple, cored and stuffed with toasted almonds, whiskey soaked raisins and brown sugar. \$3.99

Brown Bread Pudding. Baked with Irish whiskey soaked raisins and topped with whiskey butter sauce. \$4.49

Bailey’s Irish Cream Cheesecake. Luxurious layers of Irish cream cheesecake and rich chocolate ganache, finished with Bailey’s Irish cream whipped topping. \$5.99

Sticky Toffee Pudding. Cream soaked pound cake pan fried in sticky-buttery caramel toffee, topped with nuts. \$4.99

Banana’s O’Foster. Vanilla ice cream between pound cake, topped with flambeed banana halves and buttery, sugared rum sauce. \$5.99

SEAFOOD ENTREES

All entrees served with fresh sauteed vegetables and your choice of one side item.

Coolcullen River Dinner. Try an 8 oz. filet of salmon prepared three different ways. Choose charbroiled, blackened or peppered. \$13.99 *Add Tabasco dill sauce for \$0.99*

Kilkenny Bake. A delicious mix of cold-water lobster, jumbo shrimp and fresh crabmeat in a creamy white wine sauce, topped with mashed potatoes and fresh grated Parmesan cheese. \$19.99

Kilkenny Castle Lobster Tail. A 10 oz. cold-water lobster tail, broiled to perfection and served with drawn butter. *Market Price*

Cedar Forest Salmon. A beautiful salmon filet simply seasoned with salt and pepper, then grilled and served on a cedar plank for a delicate, smoky-sweet hint of cedar. \$14.99

Coolroebeeg Cod. Two moist and flakey Icelandic Cod filets, blackened, grilled or baked for a healthy alternative. \$12.99 *Great with curry or Tabasco dill sauce. \$0.99*

Dublin Lawyer Lobster Tail. A 10 oz. cold-water lobster tail chunked and sauteed in peppered Jameson Irish whiskey cream sauce. *Market Price*

Tullagher Rainbow Trout. Fresh Rainbow Trout served on rice pilaf three ways, grilled, Almondine or Curried. \$14.99
Try it stuffed with brown bread oyster stuffing and topped with Tabasco dill sauce. \$16.99

Fisherman's Pie. A pot of fresh shrimp, cod and scallops married with leeks, potatoes and mushrooms inside a flakey, golden crust. \$15.99

Fiddown Fried Shrimp. Try 10 of our Panko breaded Jumbo shrimp, fried golden and served with our homemade cocktail sauce. \$15.99

Stonyford Shrimp. Eight Jumbo shrimp skewered, blackened or grilled, served on a bed of rice pilaf. \$13.99

SIDES

Colcannon. Mashed potatoes with braised cabbage. \$1.99

Champ. Mashed potatoes with butter, cream and green onions. \$1.99

Potatoes O'Gratin. A creamy blend of sliced potatoes and Irish cheddar baked golden. \$1.99

Irish Chips. Thick potato wedges fried crisp and golden. \$1.99

Brown Bread Oyster Stuffing. Sauteed bacon, fresh oysters, celery and onion baked with Irish brown bread. \$1.99

Sauteed Mushrooms. Button Mushrooms sauteed whole in fresh garlic, shallots and dry white wine. \$1.99

Fresh Sauteed Vegetables. Seasonal vegetable medley, sauteed in garlic, shallots and dry white wine. \$1.99

Cole Slaw. Rustic cut carrots, red cabbage and green cabbage in a creamy sour cream dressing. \$1.99

Rice Pilaf. A nutty mixture of white and wild rice. \$1.99

Sweet Potato Fries. \$1.99

**At noon, the haymakers
sit them down, to drink from
their bottles of ale nut-brown;
Likewise the man that works
in the wood, A bottle of beer
will oft do him some good.**

- Irish poem, circa 1560



SANDWICHES

Served with one choice of side.

Three Castles Chicken Breast. Try it four different ways. Tender broiled, blackened, buffaloed or beer battered chicken breast on a grilled Kaiser roll. \$8.99

Guinness BBQ Chicken Sandwich. A broiled chicken breast covered in Guinness BBQ sauce, topped with Irish cheddar and Irish bacon, served on a grilled Kaiser roll. \$9.49

Ryelanes Reuben. Thick, tender corned beef with tangy sauerkraut and Swiss cheese on grilled marble rye. Served with 1000 Island dressing or English mustard cream sauce. \$9.49

Slea Head Soft Shelled Crab BLT. A delectable soft shelled crab battered and fried crisp, served on toast with bacon, lettuce, tomato and lemon-pepper mayo. \$9.99

The Ballybello. A grilled Portobello mushroom cap served “burger style” on a toasted Kaiser roll with fresh grated Parmesan cheese, tomatoes, baby field greens and balsamic vinaigrette. \$8.99

Meatloaf Sandwich. A serious slice of homemade meatloaf topped with crispy, cajun fried onion rings, served on grilled wheat bread. \$9.49

The RLT. Irish bacon (known as rashers), crisp lettuce and fresh tomatoes on grilled marble rye with mayonnaise. \$7.99

Finn Maccool O’Fish. Tempura beer battered Icelandic Cod, fried golden and served on a grilled Kaiser roll with homemade tartar sauce. \$7.99

Butter Slip Burger. A half pound of fresh ground beef cooked juicy and served on a grilled Kaiser roll. \$8.99 *Add on: Irish Cheddar, Swiss or American cheese, American bacon or Irish Rasher. Sautéed mushrooms or grilled onions.* \$1.00

Tralee Turkey Sandwich. Tender turkey deli slices topped with Swiss cheese on wheat bread. \$7.99

High Street Ham and Cheese Sandwich. Deli ham slices topped with homemade pimienta cheese spread on grilled wheat bread. \$7.99

Celtic Club Sandwich. Turkey and ham deli slices, along with homemade pimienta cheese and crisp lean bacon. \$8.99

Strongbow Salmon Sandwich. Tempura beer battered Icelandic Salmon filet, fried crisp and golden, served on a grilled Kaiser roll with homemade tartar sauce. \$9.49

**In wine there is
wisdom. In beer there
is strength. In water
there is bacteria.**

– Irish Proverb

